

Beginning Cake Decorating with Teresa Lemon

If you have any questions regarding these materials, please email the instructor at tlemon3@netzero.net

BRING THE FOLLOWING TO CLASS:

DECORATING CAKES - The Wilton School, A Reference and Idea Book

(This book has round cake with pink icing and roses on cover)

STUDENT KIT - COURSE #1 (The Wilton Method of Cake Decorating)

ADDITIONAL SUPPLIES:

- Round Cake Pan (not disposable aluminum)
 - Small scissors for cutting bags and lifting roses
 - 1 small jar Green Color
 - 1 small jar color of choice for flowers
- (All of the above may be obtained from Michael's, WalMart, Joann's, J.P. Cake Corner (Rt. 1 - Laurel), or other cake decorating supply location)*
- 1 roll Paper Towels, Apron

ICING RECIPE

Buttercream Icing (use this for icing cake, borders, leaves, roses, flowers and string work)

- 2 boxes of powdered sugar
 - 1 cup vegetable shortening
 - 1/4 - 1/2 cup water (start with lesser amount - can always add more)
 - 3 teaspoons flavoring (1/2 tsp. butter flavor, 1 tsp. Clear Vanilla, 1 tsp. Lemon and 1/2 tsp Orange)
 - 1/2 tsp. Salt
1. Cream together ingredients at low speed for 2 minutes - then high speed for 5 minutes.
 2. Keep icing covered to prevent drying. DO NOT REFRIGERATE.